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ABSTRACT OF THE DISCLOSURE

The present invention provides an improved denatured carob flour, which includes 2 to 15% sugars, 0.2 to 1.5 % cyclitols (pinitol), 2 to 10 % lignins, 10 to 30 % celluloses, 3 to 20 % hemicelluloses, 1 to 6 % pectins, 25 to 55 % condensed tannins, 3 to 9 % protein and less than 8% water. The invention further provides a process to obtain a denatured carob flour that includes the following steps: a. cleaning the whole fruit; b. crushing the carob fruits; c. separating the carob seeds and kibbled carob pulp, d. toasting between 130 to 200 °C; e. an extracting process; f. separating; g. milling 90% of particles below 250 pm; h. separating; i. drying below 8%; and j. classifying (sieving).